

koźlak pszeniczny

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **31**
- SRM **16.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (60%)	85 %	4
Grain	Monachijski	2 kg (26.7%)	80 %	16
Grain	Carahell	0.5 kg (6.7%)	77 %	26
Grain	Weyermann Specjal W	0.5 kg (6.7%)	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Tettnang	20 g	35 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile